

# Christmas Day at Bistro

## TO START

HONEY ROASTED PARSNIP SOUP  
truffle oil, crushed hazelnuts, cinnamon crème fraîche  
*or*

PAN-SEARED DUCK FOIE GRAS  
pickled walnuts, Jerusalem artichokes, blood orange glaze  
*or*

SMOKED SALMON TARTARE  
prawn and crayfish salad, sesame seed crisp,  
stilton mustard dressing (v)  
*or*

BLUE CHEESE MOUSSE  
beetroot purée, chicory & apple salad, candied nuts  
balsamic reduction (v)

\* \* \*

MULLED WINE SORBET

\* \* \*

## MAIN EVENT

ROAST NORFOLK TURKEY  
chestnut & cranberry stuffing, bacon wrapped chipolatas, roast  
potatoes, maple roasted carrots & parsnips & juniper jus  
*or*

SEARED FILLET OF SEABASS  
crushed purple new potatoes,  
buttered curly kale, champagne sauce  
*or*

ABERDEEN ANGUS FILLET STEAK  
caramelised celeriac purée, winter vegetables, Burgundy jus  
*or*

ASPARAGUS & BLUE CHEESE RISOTTO  
parmesan tuile (v)

\* \* \*

## TO FINISH

CHRISTMAS PUDDING  
spiced crumb, cranberry gel, brandy sauce  
*or*

CHOCOLATE & ORANGE TRUFFLE TART  
vanilla mascarpone, passionfruit purée  
*or*

CHEESE PLATTER  
sliced fruit

\* \* \*

TEA & COFFEE with MINCE PIES

(v) Suitable for vegetarians

Menu is subject to change. Please let us know if you have any dietary requirements.

A 12.5% discretionary service charge will be added to your bill.